

# Château Vessière

VIN DE LA VALLÉE DU RHÔNE



Name : Mas de Vessière White

Vintage : 2023

Appellation : IGP Pays d'Oc

Grapes : 70% White grenache and 30% Muscat petits grains

Alcohol level : 13%

Labels :



Organic since 2011  
Biodynamics (Demeter) since 2021



## In the vineyard



Vine pruning

"Cordon de royat" with 6 spurs with two eyes

Average age of vines

20 years

Average yield

50 hl/ha with 100% destemmed grapes

Soil

Typical Rhone with a clay-limestone subsoil and rolled pebbles on the surface

## In the cellar



Maceration / Pressing

Direct pressing of grapes

Fermentation

Natural yeasts

Low temperature fermentation in stainless steel tanks

Ageing

3 months in thermoregulated stainless steel tanks

Free sulphites rate

30mg/L free sulphites

## Organoleptic description



Color

Pale yellow color

Nose

Floral bouquet of violet, rose and exotic fruits

Palate

Beautiful freshness with delicate and persistent fruit aromas

## Recommendations



Food pairing

As an aperitif with tapenades and seafood tapas or with a goat cheese/honey pizza

Storage

Keep at steady temperature between 10°C et 15°C



Service

Serve at 8-10°C to drink it chilled in order to fully appreciate its floral notes

Potential

1 to 2 years from its vintage

